

**CERTIFICATION OF WORK
PREVENTIVE MAINTENANCE**

(To be completed by the Contractor and saved in the Contractor's CMMS)

FACID/Building: NY013 Date of Visit: 1-15-19

Contractor Personnel on Site:

- | | |
|-------------------------|----------|
| 1. <u>Patrick Brown</u> | 3. _____ |
| 2. _____ | 4. _____ |

Work Performed:

Preventive Maintenance - Services Completed (Annual, Quarterly, Monthly, equipment identification, etc.)

1. 1797AN, 1798AN, 1799AN, 1800AN, 1947SA, 1948SA, 1949SA, 1950SA, 1951SA, 1952SA
2. Various Kitchen Equipment, Overhead Doors, Dehumidifier
3. _____
4. _____
5. _____

CERTIFICATION OF WORK

To be signed by the Contractor:

Print Name: Patrick Brown Date: 1-15-19

Signed: 

To be signed by Facility Manager:

By signing the Certification of Work, the said government representative signature does not constitute acceptance of any work performed by the contractor, it only acknowledges that the contractor was on-site during the identified timeline:

Print Name/Rank: Hutchins, Candi M. Date: 20190115

Signed: Candi M. Hutchins

E-Mail: candi.m.hutchins.civ@mail.mil

PREVENTATIVE MAINTENANCE PROGRAM CHECKLIST

DISHWASHING MACHINE

ACTIVITY AND BLDG #: NY 013 - Bldg 7
122 Scallery
 LOCATION/RM #: Kitchen WO# 1800 ASSET # 9230

MECHANIC
 SIGNATURE: [Signature] DATE: 1-15-19
 START TIME: 11:15 FINISH TIME: 12:00

CHECK POINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO. PROVIDE EXPLANATION)
		YES	NO	
SPECIAL INSTRUCTIONS				
1	In addition to the procedure(s) outlined in this standard, the equipment manufacturer's recommended maintenance procedure(s) and/or instruction(s) shall be strictly adhered to.	✓		
2	Notify cafeteria operator and get permission prior to performing all maintenance.	✓		
3	De-energize, lock out, and tag electrical circuits and fuel service.	✓		
TO BE PERFORMED AT EACH INSPECTION SERVICE				
1	Check with operator or manager for any deficiencies, verify cleaning program.	✓		Dishwasher is not being used
2	Check motor and bearings for excessive noise, vibration, and overheating. Clean motor ventilator openings	✓		No excessive noise
3	Check electric insulators, connection and wiring, including inside access panels and junction boxes, and final connections. Tighten loose connections.	✓		all wiring looks good
4	Test electrical controls, signal lights, timer, and OFF/ON switches. Test timer and switches.	✓		switches functioned properly
5	Examine all pump suction and discharge connections for leakage, adjust packing nuts as required.	✓		No leaks
6	Check temperature regulator and adjust or calibrate as required.	✓		
7	Check thermostatic control solenoid valve for a minimum of 100° prewash, 140° for wash, and 140° or 180°F for final rinse. (Low temp machines at 140°F.)	✓		Prewash 105° Wash 148° 176° Final Rinse
8	Check operation of wash and rinse spray mechanism for spray coverage and drainage.	✓		
9	Inspect soap and spray solution feeder lines; clean as necessary.	✓		Feed lines and solenoid need to be replaced
10	Inspect water/steam lines and fittings for leaks; tighten fittings as necessary.	✓		Pressure Relief Valve needs to be replaced
11	Check packing glands on wash, rinse, and drain valves; add or replace packing as required. Tighten nuts, bolts, and screws.	✓		

CHECKPOINT	CHECKPOINT DESCRIPTION	TASK COMPLETE		NOTES/ ACTIONS (IF TASK COMPLETE IS CHECKED NO, PROVIDE EXPLANATION)
		YES	NO	
12	Check lubricant in gear case; add manufacturer's recommended oil if required.	✓		
13	Inspect splash curtain for tears, clearance, and water tightness; adjust if required.	✓		
14	Check proper operation of solenoid valve and float in fill tank; adjust as required. Check and repair insulation as needed.	✓		Fill valve Solenoid Did not close tank would not stay Full
15	Check proper operation of micro-switch.	✓		Micro switch needs to be replaced
16	Check doors for operations of chains and counterweights, warping, alignment and water tightness.	✓		Doors & seals need to be replaced
17	Clean lime off thermostatic probe and heating elements. Drain booster heater to remove scale from the bottom.	✓		

Note: The technician shall perform any repairs identified during PM up to \$250 (direct labor and direct material cost) per PM occurrence. For any deficiencies found exceeding \$250 open a corrective maintenance (CM) ticket and include the Asset #, WO #, photos, and a detailed discription of the deficiency.

To be performed by: General Maintenance Worker

Additional Notes: This Dish Washer needs major work might be cheaper to replace it